

ABSTRACT OF THE DISCLOSURE

A method of creating curved sausage links involves extruding an elongated sausage strand having linear protein fibers therein out of an elongated hollow meat emulsion extrusion tube. The flow of meat emulsion through the tube is partially restricted by a restrictor element within the tube which permits a portion of the meat emulsion to pass thereover in a substantially uninterrupted manner, but which requires a separate layer of meat emulsion to have its movement through the tube inhibited by engaging the restrictor element and having to move thereover to exit the tube. When the sausage strand is subjected to heat, the uninterrupted portion is inclined to have more lengthwise shrinkage in the presence of heat than the other layer, thus causing the sausage link to assume a curved configuration. The machine for practicing this method has a stuffing tube with the restrictor element therein as described heretofore.